



All of our signature tacos, burritos, bowls, and salads are VEGAN and you can pick your cheese and protein.

Cheese (included) - jalapeño jack | cotija | vegan queso fresco (+\$1)

Protein (\$3/ea) - Vegan: vegan spicy “barbacoa” (\$4) | vegan “chorizo” (\$4) | portobello mushroom.

Non-vegan: mojo ahi tuna | ancho-chili short rib | shredded verde chicken | spicy green chorizo

TACOS - 5

(two flour, corn, romaine)

Vera Cruz - jicama and cabbage slaw | watermelon radish | avocado | fresh jalapeño | baja blanca (chef recommends - cotija cheese & mojo ahi tuna)

Del Reyna - spicy refried beans | pineapple pico | tortilla - strips | avocado fresca (chef recommends - cotija cheese & spicy green chorizo)

Monterrey - shredded romaine lettuce | sweet baby bell pepper | roasted corn | pineapple pico (chef recommends - vegan queso fresco & vegan spicy “barbacoa”)

BURRITOS - 8

(flour, spinach, tomato)

Yucatan - black beans | cilantro rice | avocado | pineapple pico | salsa roja (chef recommends - cotija cheese & spicy green chorizo)

Sierra Madre - spicy vegan refried beans | spanish-style veggie rice | cilantro | cherry tomato | salsa verde (chef recommends - jalapeño jack & portobello mushroom)

Pura Vida - black beans | quinoa | sweet baby bell peppers | roasted corn | shredded romaine lettuce | tortilla strips | avocado fresca (chef recommends - vegan queso fresco & vegan spicy “barbacoa”)

SIDES

Chips & Salsa - \$2 | Chips & Guacamole - \$5 | Elotes - Vegan or Non-Vegan - \$3 | Crispy Plantains with Salsa & Guacamole or Jalapeño Ranch - \$6

BOWLS - 8

Nuevo León - black beans | cilantro rice | avocado | pineapple pico | salsa roja (chef recommends - cotija cheese & shredded verde chicken)

Jalisco - spicy refried bean | spanish-style veggie rice | cilantro | pepita seeds | baja blanca (chef recommends - cotija cheese & vegan “chorizo”)

Baja - quinoa | black beans | sweet baby bell pepper | roasted corn | tortilla strips | avocado fresca (chef recommends - jalapeño jack & ancho-chile short rib)

SALADS - 8

Mexicali - mixed greens | strawberry | blueberry | jicama | cucumber | dried cranberries | pepita seed | smokey ancho -honey vinaigrette (chef recommends - cotija cheese & mojo ahi tuna)

Santa Maria - shredded romaine lettuce | black beans | roasted corn | sweet baby bell pepper | pineapple pico | tortilla strip | jalapeño ranch (chef recommends - jalapeno jack & shredded verde chicken)

La Tierra - kale | quinoa | crispy chickpeas | watermelon radish | red onion | cilantro-lime vinaigrette (chef recommends - vegan quesofresco & vegan “chorizo”)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BUILD YOUR OWN

All of our tacos, burritos, bowls, and salads are vegan and you can pick your cheese and protein.

STEP 1.

**PICK ONE
TACOS
\$5**

**BURRITO
\$8**

**SALAD/ BOWL
\$8**

**(FOR TACOS
ONLY)**

**Flour Tortilla
Corn Tortilla
Romaine**

**(FOR BURRITOS
ONLY)**

**Flour Tortilla
Spinach Tortilla
Tomato Tortilla**

STEP 2.

**BASE
PICK ONE
(ADDITIONAL
\$2/EA)**

black beans
cilantro rice
kale
mixed greens
romaine
spanish-style
veggie
rice
spicy vegan
refried beans
quinoa

STEP 3.

**CHEESE
PICK ONE**

Vegan:
vegan queso
fresco (+\$1)

Non-Vegan:
cotija
jalapeño jack

**SAUCES
PICK ONE
(ADDITIONAL
\$1/EA)**

salsa verde
(free)
salsa roja
(free)
avocado fresca
baja blanca
pineapple
pico
ancho-chili
vinaigrette
cilantro-lime
vinaigrette
jalapeño ranch

STEP 4.

**TOPPINGS
PICK FIVE
(ADDITIONAL
\$1/EA)**

blueberries
cherry tomatoes
cilantro
crispy chickpeas
cucumber
fresh jalapeño
jicama
cabbage slaw
dried cranberries
quinoa
red onion
roasted corn
shredded romaine
lettuce
strawberries
sweet baby
bell peppers
tortilla strips

STEP 5.

**PROTEINS
(\$3/EA)**

Vegan:
vegan spicy
“barbacoa”
(\$4)
vegan “chorizo”
(\$4)

portobello
mushrooms

Non-Vegan:
mojo ahi tuna

ancho-chili
short rib

shredded verde
chicken

spicy green
chorizo

**SPECIALTY
(\$3/EA)**

avocado
guacamole

DRINKS

FOUNTAIN SODAS (MAINE ROOT - LOCAL) - \$3

mexi cola | diet mexi cola | lemzon/lime (organic cane sugar) | pink drink (Texas Prickly Pear Lemonade) | blueberry soda (organic cane sugar) | orange soda (organic cane sugar) | doppleganger

MEXICAN SODA - \$3

Topochico | Topochico lime | Topochico grapefruit | Jarritos mandarin | Jarritos tamarind | mexican cola

BOTTLED WATER - \$3

FIJI water | RAIN water (organic - Dripping Springs, TX)

HOLY KOMBUCHA (LOCAL - ORGANIC) - \$5

seasonal 500ml bottle | seasonal draft selection (please ask your server)

ICED TEAS - \$3

hibiscus flower (organic) | green tea (organic)